

| Ingredients (yields 50 servings) | Quantity |
|---|--------------|
| JENNIE-O® Taco Seasoned Ground Turkey, 3.01 oz., 285628, 4/7#, frozen | 7 lb. 1 oz. |
| Tap water | 1 qt., 2 c. |
| Whole grain brown rice, parboiled | 1 lb. 9 oz. |
| Shredded cheddar cheese | 1 lb. 9 oz. |
| Green bell peppers | 25 whole |
| Corn chips | 4 lb. 11 oz. |

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PORTION SIZE: 1 SERVING

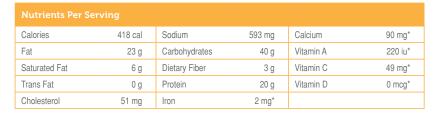
- 1. Cook rice according to package instructions.
- 2. Heat taco meat using the boil-in-bag method or steamer method.
- 3. Cut bell peppers in half from top to bottom, removing stem, ribs and seeds.
- 4. In large mixing bowl, combine prepared taco meat and brown rice.
- 5. Place pepper halves on lined sheet pans.
- 6. Using a #16 scoop, place two (2) scoops of taco meat/rice mix in each pepper half.
- 7. Cover sheet pan with foil.
- 8. Preheat oven to 350°F and bake for 40 minutes.
- 9. Take peppers out of the oven and sprinkle with shredded cheddar cheese.
- 10. Bake an additional 10-15 minutes uncovered.

Offer each student one pepper half and 1% oz. corn chips to provide 2 oz. eq. Meat/Meat Alternate, 2 oz. eq. Whole Grain Rich, % cup Vegetable.

2.26 oz. turkey taco meat provides 1% oz. meat/meat alternate % c. brown rice provides % oz. eq. whole grain rich % oz. shredded cheddar cheese provides % oz. meat/meat alternate % c. green bell pepper provides % c. vegetable 1% oz. corn chips provides 1% oz. eq. whole grain rich

For preparation by a food preparation establishment only, according to the food code or equivalent.

*Indicates missing Nutrient Information.





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